



# *2002 Fidelitas Cabernet Sauvignon*

*walla walla valley*

## **WINEMAKER'S NOTES**

A true reflection of its origins, our 2003 Walla Walla Cabernet Sauvignon brings together fruit from four of the appellation's finest vineyards. Beneath its red fruit flavors and slight herbal notes, you can practically taste the earthy richness from which the grapes grew.

## **VINTAGE**

Due to an overall mild winter and moderate spring weather, the growing season got off to a slow start. Warm summer temperatures led to a nearly normal ripening period of mid-September. Long, warm days and cool nighttime temperatures resulted in nearly perfect conditions for ideal fruit maturation.

## **VINEYARD**

The four Walla Walla Valley vineyards for this wine are: Windrow Vineyard (40%) Dwelley Vineyard (27%), La Tour Vineyard (27%), and Vanessa's Vineyard (6%).

## **FERMENTATION AND AGING**

All the fruit for Fidelitas was hand picked and sorted in the vineyard. Upon arrival at the winery the fruit was destemmed and crushed directly to the fermentation tanks where the wines were either punched down three times daily or pumped over twice daily. Primary fermentation lasted seven to ten days after which time the wines were gently pressed off and went immediately to barrels. Once fermentation was complete in barrel, all wines were then put through malolactic fermentation in barrel. While aging in oak barrels, the wines were racked every four months to naturally clarify the wine.

## **VARIETAL COMPOSITION**

94% Cabernet Sauvignon  
6% Merlot

## **OAK AGING**

20 months  
50% New French and American Oak

## **ALCOHOL**

14.4%

## **PRODUCTION**

360 cases

## **RELEASE DATE**

September 1, 2004

